

SCHOOL FOR HOUSEWIVES

By Marion Harland

JUNE WEDDING BREAKFAST



It Is Good Luck for the Bride to Cut the Cake

IF I HAD written, instead of the caption that stands at the top of this page, "Wedding Haste," it would express more fully the thought that is in my mind as I lay aside a half-finished paper and turn my mind in the direction indicated by a letter received by the morning mail.

"Please let us have something at your earliest convenience about a June wedding breakfast—something that will help a bride who has not a superfluity of this world's goods, and who, therefore, cannot afford to employ caterers and decorators, but must plan the festivities herself. I am sorry to seem importunate, but I am in a sore strait and need practical advice."

"ANNA L. (South Montrose, Pa.)."

The smile and the sigh with which I put by the unfinished article and fit a fresh sheet into the typewriter has nothing to do with the change of my plans for the forenoon. I am thinking of the prospective bride and her "strait." There are many and weighty things I have in my heart to say to her besides the particular information she desires to have. If they were set down here, she would, in her present state of mind, skip them all to get at the "practical advice" she "needs."

Will she lend an attentive ear to one motherly hint? Has she the least idea how much better it is for her to be obliged, just now, to contrive ways and means of making the bridal breakfast a pleasing function than if a rich father or mother had mailed an order to a city caterer without regard to expense? Any thought as to the real sentiment and poetry that go into the planning and execution of the "festivities?" When she is a matron of twenty-five years' standing she will think and speak of the home wedding as one of the sweetest of heart idols. There is nothing idyllic in a fashionable marriage feast designed by a caterer and carried out by his hirelings.

Avoid Cheap Shams.

Attempt no sensational effects in your decorations. Avoid the cheap shams that deceive nobody. The day of cheese-

cloth draperies and cut paper garlands is, happily, at an end. Look to the woods and fields for your greenery and flora. By the date you give me in another section of your letter the daisies, alas marguerites, alas May weed, will be in full flower. Another bride whose wedding day is now twenty years old made hers a daisy bridal. No other flowers appeared in the decorations of house and table. She carried a bouquet of large marguerites, and the corsage of her gown was embroidered in a design of daisies done in pearl beadwork.

Take the field flower as a keynote and hold the rest of the domestic opus true to it. If you can get some one green spray or vine that will lend itself gracefully to the design, select that as a foundation for your daisy scheme. Running cedar, known in some sections as "ground pine," works well into garlands and does not droop in artificial heat after the manner of more succulent vines. Clematis will be in leaf—perhaps in bud—the first of June, and will keep fresh for two days if one end of each streamer be set in water. It is easy to conceal small vases for this purpose behind hanging sprays. Even the wreaths about candelabra and chandeliers may be kept fresh by hanging vials of water among the leaves and keeping the cut ends of vines in them. Try, by these and other conceits, to avoid the depressing effect and unpleasant odors of withering herbage. Daisies hold their petals up bravely for hours, but have your bouquets of these set in water or in wet moss.

Let the decorations of the table be low and broad. Shallow bowls, filled with white moss, set thickly with marguerites and festooned with clematis—or, if you have no low bowls, large milkpans, covered with green paper and this masked by vines—are effectively harmonious. Nobody will suspect the material of the foundation of the tasteful construction.

Have daisy cakes and daisy sandwiches among your eatables. Recipes for these and for daisy salad will be given presently. Your menu should be for a luncheon rather than for what we Americans call "breakfast." Two kinds of salad, two of ice cream, several varieties of sandwiches, a great bowl of mint punch and one of lemonade, hot tea and coffee for those who prefer hot to cold drinks, cakes of divers kinds, and dishes of bonbons distributed freely among the other delicacies should suffice for a bountiful feast. All of these may be made at home.

Have a bridal "hec," making a frolic of the preparations, with the help of intimate friends, who are always eager to assist and flattered by the invitation to lend a hand. Some of the jolliest affairs at which it has been my pleasure to assist were such all-day revels over salads, cakes, sandwiches, and creams, all agreeing that the chief fun went before the serving and the eating.

Mint Punch.

Mix in the bowl, in the proportion of a cupful of granulated sugar to the juice of six squeezed lemons. Stir until the sugar melts. Add then three

THE HOUSEMOTHERS' EXCHANGE

SOMEbody asked a while ago how to cook barley. We prepare it in this way—and like it:

For breakfast—Pour over a cupful of pearl barley a pint of water and wash well. Rinse in three waters; then pour four cups of cold water over the washed barley and let it soak for four hours. Put over the fire with the water in which it was soaked, in a double boiler. Stir in a level teaspoonful of salt and cook slowly for five hours or longer, stirring occasionally. Reheat next morning in the double boiler. Eat with cream as you would oatmeal.

It takes too long for those who use the gas range. But it might be cooked (after soaking) over the gas, then put into a fireless cooker, and it would be ready for breakfast. It is palatable and very nutritious.

Here is a recipe for cheese pie:

Line a pie-pan with a good crust, as

stance that gathers in spite of us. I wind pieces of clean, strong cotton about the rollers, which may be removed at pleasure. They keep the rollers clean.

If mothers who have worn out the feet of their stockings, while the legs are still good, would sew them in to fit smaller people, they could save many pennies. It may be done without a pattern, and the stockings may be worn with boots—not slippers. If made with the machine, the seam is scarcely visible.

Kindly send me the address of the Mother of Four who wanted books for her baby boy. I can send her a nice linen book. Though somewhat worn, it may please the little man.

M. A. (Almonte, Ontario.)

I wish you had appended the signature of the mother. As it would involve

a long search through lists of hundreds—nay, thousands—of names arranged alphabetically, if I would find her. I think it better to print the offer in the hope that she may chance upon it and answer. I hold your address.

Restoring Woodwork.

In reply to "Mrs. F. F.'s" inquiry relative to method of restoring floors and woodwork to their original condition, I would say:

Buy from any paint dealer a can of varnish remover. Apply as directed and take off the varnish. Sandpaper thoroughly and apply two coats of good varnish for the woodwork a good interior or cabinet varnish; for the floor and stairs a good floor varnish. Allow two or three days between coats to insure desired results. Exercise extreme care in removing every particle of dust from the rooms before applying

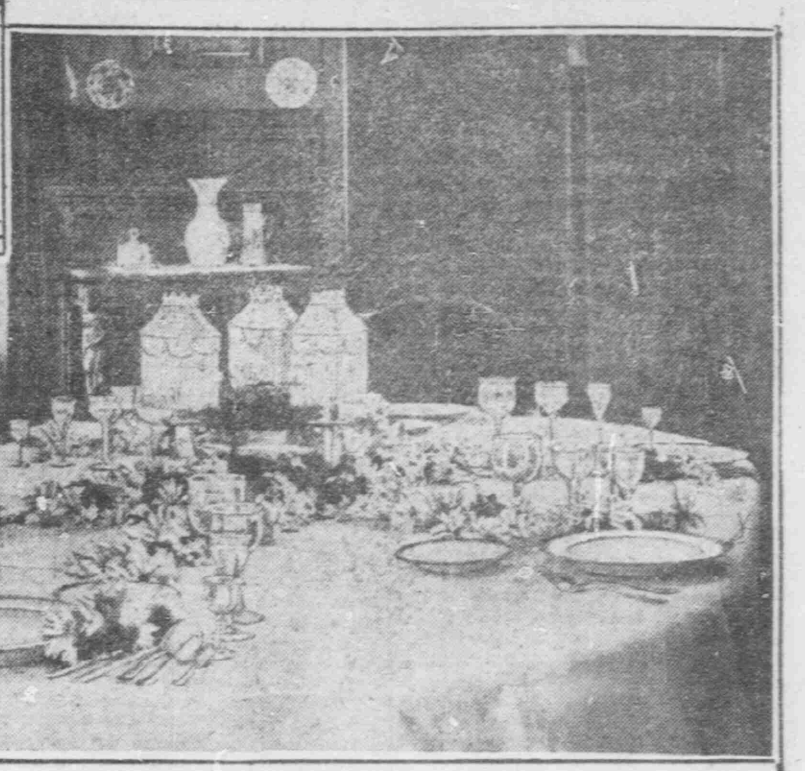
the varnish. Do not use any solution of lye. It will discolor the wood where the varnish is already worn off. It is also sure to "raise the grain," leaving the wood rough.

Never use linseed oil upon a natural wood finish.

The above is practically the method that would be employed by a professional "finisher." The handling of varnish is particularly difficult and delicate work and results depend largely upon skill. If your husband be what is known as "a handy man," he need not fear to undertake it. A vast deal of really good work is done by really "handy" amateurs.

R. B. (New Carlisle, Ind.).

Thank you for not signing yourself "A Mere Man." The omission adds value and dignity to the "helping hand" you hold out to the weaker sex.



Low and Broad Decoration of Daisies



Dropping a Gold Ring into the Wedding Cake

Family Meals for a Week

Sunday.

BREAKFAST.
Berries, cereal and cream, deviled lamb's kidneys, quick graham biscuits, coffee, tea, and coffee.

LUNCHEON.
Cold lamb (a left-over), graham bread sandwiches with olive and cream cheese filling, lettuce, apple and celery salad with mayonnaise, chocolate blanc mange with cake, tea.

DINNER.
Omelette and tomato soup, roast duck, green peas, apple sauce, whipped potato, queen of puddings made with strawberries, black coffee.

Monday.

BREAKFAST.
Grapefruit, hominy and cream, bacon, boiled eggs, French rolls (heated in oven), toast, tea, and coffee.

LUNCHEON.
Mince of mutton and peas (a left-over), baked tomato toast, baked potatoes, gingerbread and cheese, chocolate.

DINNER.
Yesterday's soup with rice added, salted duck (a left-over), oranges cut up and cake, black coffee.

Tuesday.

BREAKFAST.
Oranges, cereal and cream, poached eggs on toast, brown and white toast, tea and coffee.

LUNCHEON.
Savory omelette with duck gravy poured over it, chopped potatoes (a left-over), anchovy toast, rice pudding, tea.

DINNER.
Browned potato soup, hamburger steaks, spinach souffle (a left-over), creamed carrots, Swiss fritters with hard sauce, black coffee.

Wednesday.

BREAKFAST.
Baked rhubarb and cream, salt mackerel and tomato sauce, muffins, toast, tea, and coffee.

LUNCHEON.
Fricassee of eggs, stewed potatoes, peanut butter sandwiches, home-made canned fruit, and tea wafers, cocoa.

DINNER.
Mutton broth, larded calf's liver, rice croquettes, string beans, bread-and-marmalade pudding, black coffee.

Thursday.

BREAKFAST.
Oranges, cereal and cream, bacon and fried hominy, muffins, toast, tea, and coffee.

LUNCHEON.
Mince of liver (a left-over), mushrooms on toast, salad of lettuce and string beans (a left-over), cornstarch hasty pudding, eaten with butter and sugar, tea.

DINNER.
Macaroni soup (a left-over), with parmesan cheese, beefsteak and onions, sweet potatoes, browned, salsify fritters, berries and cream, black coffee.

Friday.

BREAKFAST.
Oranges, cereal and cream, fried scallops, cornbread, toast, tea, and coffee.

LUNCHEON.
Haddock roes, breaded and fried; potatoes, boiled whole with parsley sauce; baked tomato toast, hot scones and marmalade or syrup.

DINNER.
Clam broth, boiled cod, with egg sauce; mashed potatoes, stewed celery, rhubarb tart, black coffee.

Saturday.

BREAKFAST.
Berries, rice boiled in milk, eaten with cream; bacon and eggs, rolls, toast, tea, and coffee.

LUNCHEON.
Creamed cornish (a left-over), potato biscuits (a left-over), hominy croquettes, cream puffs, and marmalade, tea.

DINNER.
Vegetable soup, beefsteak pie (a left-over), creamed young onion; spinach, strawberry shortcake, black coffee.

Fashions in Animals

Changes With Seasons

Pets of all kinds have always had an irresistible attraction for the feminine mind, and the association of the small dog, in all his different species and varieties, with the woman of fashion is a recognized fact.

Nowadays the cultivation of outdoor sport and the tastes which necessarily go with country life have interested many women in the breeding of various kinds of dogs, and prominent society women are the owners of well-known kennels, and the Irish terriers, Boston bulls, and fox terriers from these same kennels are eagerly sought for by dog fanciers all over the country. A visit to one of the annual bench exhibits shows an immense interest taken in this branch of the business, and it is quite the fashion among the numerous society folk who own large country places to run a successful kennel in connection with their ordinary establishment.

This phase of the subject, however, is more concerned with the production of the canine pet than with the actual possession of the article, and partakes somewhat more of the sporting nature than the mere fondness for a pet of some sort and the ownership of the same.

Not only is the dog pre-eminently a pet among men and women both, but the cat has in recent years risen from its former condition of a plaything for children and a solace for spinsters to a very prominent place among the rare and frequently extremely costly pets, which are very much in demand. Cat farms, or "cattries," as they are called, though not as numerous as kennels, are still to be reckoned with in this connection, and the Angoras and Persians, whose plumaged tails and exquisite drooping fur proclaim their long line of ancestry, are now eagerly sought for, and the supply is hardly equal to the demand.